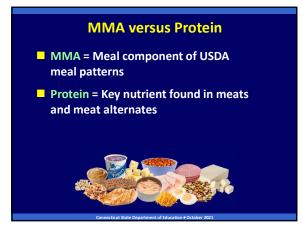




- Breakfast: May substitute for entire grains component up to three times per week
- Lunch/supper: Must be served in main dish, or main dish and one other item
- 1 ounce is not the same as 1 ounce of MMA
- Commercial processed MMA products cannot credit without a Child Nutrition (CN) label or product formulation statement (PFS)

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MMA versus Protein ■ CACFP meal patterns require a specific amount of MMA, not a specific amount of protein Cannot use Nutrition Facts label or ingredients statement to determine **MMA** contribution





Reduce Choking Risk

Use preparation techniques to reduce risk

Cut tube-shaped foods into short strips instead of round pieces

Remove all bones before cooking or serving

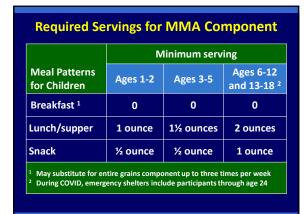
Grind up tough meats and poultry

Chop peanuts, nuts, and seeds finely, or grind before adding to prepared foods

Spread nut/seed butters thinly on other foods

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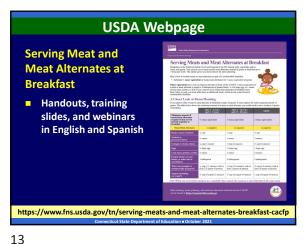
May substitute for entire grains component up to three times per week, regardless of number of days in week
 1 ounce of MMA = 1 ounce equivalent (oz eq) of grains

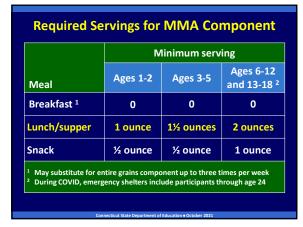
Connectical State Department of Education + October 2021

for Ages 3-5 at Br	eakfast
MMA Substitution	Grains
Cheese, ½ ounce 🏻 🌰	½ oz eq
Egg, ½ large	½ oz eq
Yogurt, ¼ cup	½ oz eq
Peanut butter, 1 tablespoon	½ oz eq

Sample Breakfast Menus with MMA Substitutions Component Example 1 Example 2 Example 3 Low-fat Fat-free Low-fat milk milk milk Vegetables/ Mixed Melon Orange **Fruits** berries cubes slices Low-fat Low-sodium Scrambled **Grains (MMA** cottage ham eggs substitute) cheese

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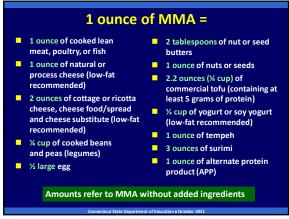
USDA Webpage **Serving Meats and Meat Alternates at Lunch and Supper in** the USDA Child and **Adult Care Food Program** Handouts, training slides, and webinars in English and Spanish https://www.fns.usda.gov/tn/serving-meats-meat-alternates-lunch-supper-cacfp

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	Minimum serving		
Meal	Ages 1-2	Ages 3-5	Ages 6-12 and 13-18 ²
Breakfast 1	0	0	0
Lunch/supper	1 ounce	1½ ounces	2 ounces
Snack	½ ounce	½ ounce	1 ounce
¹ May substitute for e	ntire grains compo	onent up to three t	imes per week

Serving Size for MMA Amount of a food or recipe required to provide 1 ounce of MMA depends on type of food added ingredients ■ Minimum creditable amount = ¼ ounce





Use the Food Buying Guide (FBG) for Child Nutrition Programs

Meats/Meat
Alternates

https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs

Crediting Requirements for MMA

Commercial processed products
Deli meats
Dried meats
Cheese
Eggs
Legumes
Nut and seed butters
Nuts and seeds
Yogurt and soy yogurt
Tofu
Tempeh
Surimi
Alternate protein products

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Crediting Commercial Processed Products

Do not credit based on weight

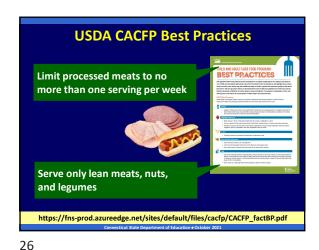
Connecticut State Department of Education 4 October 2021

Crediting Commercial Processed Products

1 ounce = 1 ounce MMA

1 ounce = ? MMA







Crediting Deli Meats Review ingredients for deli meats and other processed MMA before purchasing · Added liquids, e.g., water and broth • Binders or extenders, e.g., carrageenan, modified food starch, whey, wheat gluten Know how to credit correctly https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditDeliCACFP.pdf

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Crediting Deli Meats		
Without liquids, binders and extenders	With liquids, binders and extenders *	
Credit based on weight (ounces): ounce equals ounce MMA	 Credit based on percentage of meat in product formula: 1 ounce does not equal 1 ounce MMA Must document with CN label or PFS 	
* Review ingredients for cold c	uts and other processed meats	

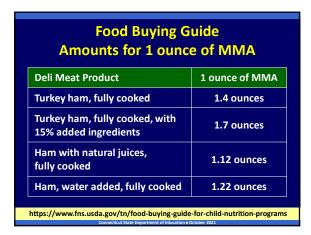
Examples of Products with Added Liquids, Binders, and Extenders Roasted Turkey Honey Ham Ham, water, honey, salt, Turkey breast meat, turkey broth, contains 2% or less contains 2% or less sugar, sodium phosphates, salt, sugar, modified food carrageenan, sodium starch, corn syrup solids, propionate, sodium diacetate, sodium lactate, sodium sodium benzoate, sodium phosphate, vinegar, flavoring ascorbate, sodium nitrate

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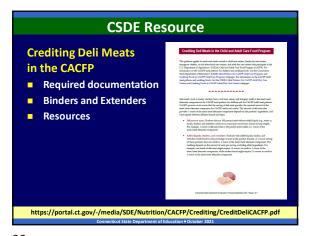
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Connecticut State Department of Education

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Crediting Dried Meat: Shelf-stable, Dried and Semi-dried Meat, Poultry, and Seafood

Must have CN label or PFS
Evaluate PFS for compliance

1. Creditable meat ingredient must match ingredients statement on product's label

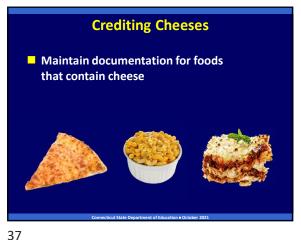
2. Creditable meat ingredient must have a similar description to a food item in the FBG

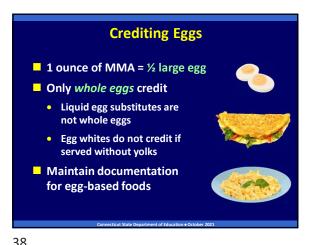
3. Creditable amount cannot exceed product weight

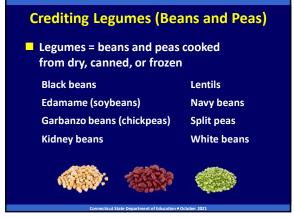
USDA Memo SP 21-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the Child Nutrition Programs: https://www.fns.usda.gov/cn/crediting-shelf-stable-dried-and-semi-dried-meat-poultry-and-seafood-products-thild-mutrition

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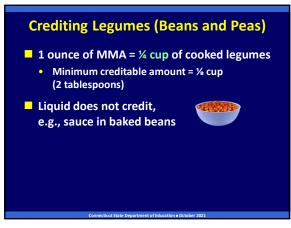




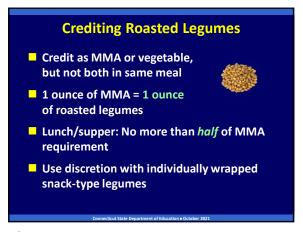


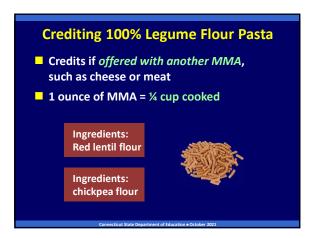
Crediting Legumes (Beans and Peas) May credit as MMA or vegetable, but not both in same meal Menu item Component Chili (kidney beans) MMA Vegetables Salad with chickpeas Whole-grain roll Grains Orange slices **Fruits** Low-fat milk Milk

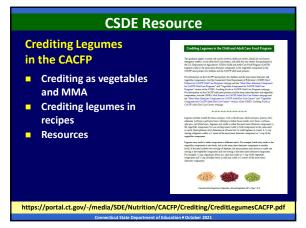
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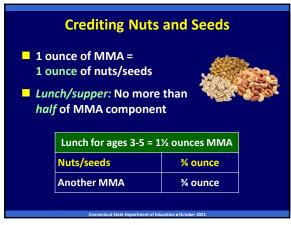
Crediting Roasted Legumes Credit as MMA or vegetable, but not both in same meal ■ 1 ounce of MMA = 1 ounce of roasted legumes Lunch/supper: No more than half of MMA requirement



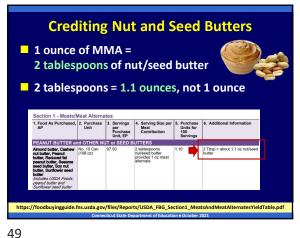




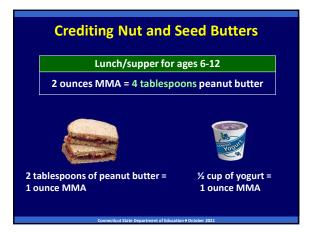






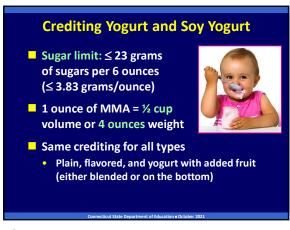


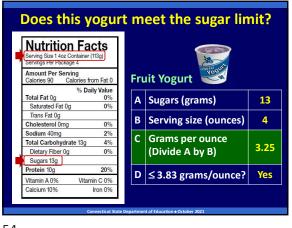


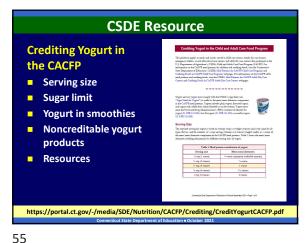


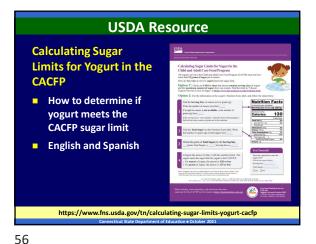
CSDE Resource **Crediting Nuts and Seeds in the CACFP** Crediting guidance for nuts, seeds, and nut/seed butters Resources https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/CreditNutsCACFP.pd

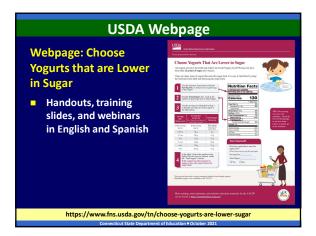
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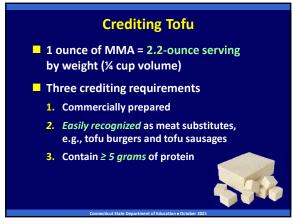


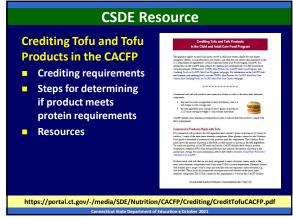




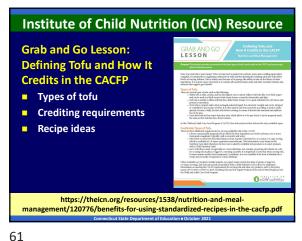
Noncreditable Yogurt Products Drinkable or squeezable yogurt Frozen yogurt Homemade yogurt Yogurt bars Yogurt-covered fruits and nuts Yogurt-flavored products

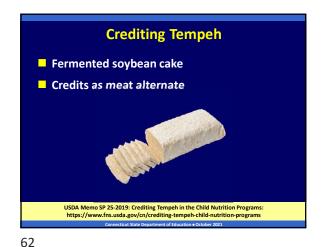
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Crediting Tempeh ■ 1 ounce of MMA = 1 ounce of tempeh Applies only to products with the following ingredients: soybeans (or other legumes), water, tempeh culture, and for some varieties, vinegar, seasonings, and herbs ■ To credit products with other ingredients, must have CN label or PFS

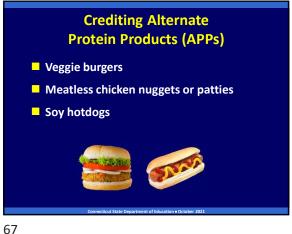
Crediting Surimi Seafood Pasteurized, ready-to-eat, restructured seafood product Credits as meat alternate USDA Memo SP 24-2019: Crediting Surimi Seafood in the Child Nutrition Programs:

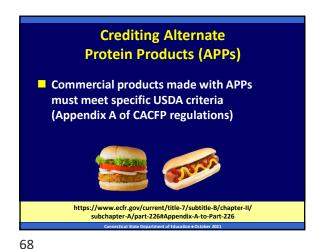
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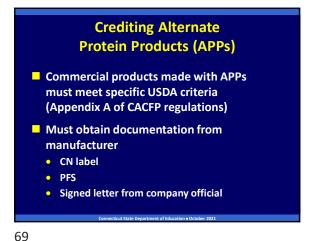
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Crediting Surimi Seafood MMA contribution * Amount of surimi 1/4 ounce (minimum creditable 1 ounce amount) 2 ounces ½ ounce 3 ounces 1 ounce 1½ ounces 4.4 ounces 6 ounces 2 ounces * Must have CN label or PFS to credit differently

USDA Webinar Additional MMA Options for CNPs: Crediting Tempeh and Surimi https://www.fns.usda.gov/tn/additional-meat-meat-alternate-tempeh-and-surimi

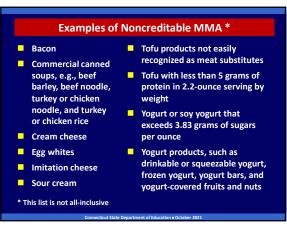




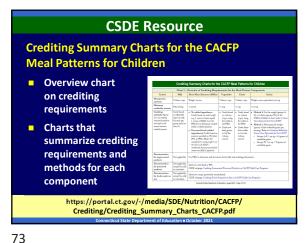


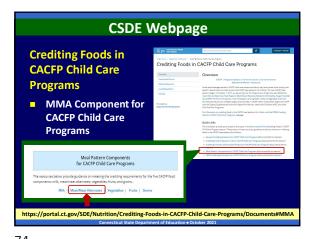
CSDE Resource **Requirements for Alternate Protein Products in the CACFP** USDA criteria Required documentation Resources https://portal.ct.gov/-/media/SDE/Nutrition/CACFP/Crediting/APPRequirementsCACFP.pdf

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More Resources







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